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Sausage Hash Brown Breakfast Casserole

- 1 Pound of breakfast sausage, cooked and drained
- 9 Eggs
- 3 Cups milk
- 1 Tsp ground mustard
- 1 Tsp salt
- 1/2 Tsp pepper
- 2 Pkgs. (20 oz) frozen hash browns, thawed
- 16 Oz shredded cheddar cheese
- 1/2 Cup diced sweet red pepper
- 1/3 Cup diced green onions

Combine eggs, milk, mustard, salt and pepper in a bowl.

Add the hash browns, sausage, cheese, sweet pepper, and onions.

Mix well and pour into a greased 13 X 9 inch pan.

Cover and refrigerate overnight.

Remove from refrigerator 30 minutes before cooking.

Bake, uncovered, at 350 degrees for 65-70 minutes or until set and golden brown.

Let stand 10 minutes before serving.

Makes 6 Servings